

# THE BLACK LAMB

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'local & wild'.

## THE BLACK LAMB BLOODY MARY £10

Adnams First Rate Vodka, Turner Hardy & Co fresh tomato juice, celery, lemon

## Wine of the Week

### Ciacchi Piccolomini d'Aragona, Brunello Di Montalcino DCG 2014

The bouquet is intense, fruit-forward, spicy, and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft, and very well balanced on the palate; well-structured with soft tannins and long aftertaste.

£58

OYSTERS: LINDISFARNE 3.5 each or 6 for 18

SOURDOUGH, BURNT BUTTER EMULSION 3

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5 each \*\*

SMOKED TROUT CORNETTO, DILL 2.5 each

TEMPURA BOSHAM MARROW, SWEET CHILLI SAUCE, FLAKED ALMONDS 7.5

BAHARAT SPICED CAULIFLOWER, REDCURRANT JELLY, YOGHURT 6

SWEETCORN SOUP, SUSSEX CHORIZO, CHILLI OIL, KEENS CHEDDAR PUFFS 8

CHIDDINGFOLD BEETROOT CARPACCIO, CARROT TOP PESTO, GOATS' CURD, PUMPKIN SEED GRANOLA 9

TREACLE CURED CHALK STREAM TROUT, PICKLED WALNUT EMULSION, BEETROOT, CUCUMBER 11

HAND DIVED SCALLOP CEVICHE, CEP MUSHROOM, SALSIFY, LEMON VERBENA & CHILLI CONSOMMÉ 12

TRENDING SALAD, OAK LEAF, SMOKED TROUT, HEN'S EGG, GIANT COUSCOUS 18

SCOTTISH HAKE FILLET, PRAWNS, MUSSEL & CHILLI RISOTTO, SAMPHIRE 26

## SUNDAYS FROM THE FARM

*From Saddleback Pork to Lyon hill farm Beef and Dorset Lamb, our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms*

LYONS HILL FARM ABERDEEN ANGUS TOPSIDE BEEF, HORSERADISH CREAM 24

ROLLED LEG OF DORSET LAMB, MINT SAUCE 23

OXFORD SANDY & BLACK PORK SHOULDER, CARAMELISED APPLE 22

CREEDY CARVER FARM ½ CHICKEN, BREAD SAUCE 21

ROASTED AUBERGINE, BUTTERBEAN CREAM 18

*All roasts are served with roast potatoes, a Yorkshire Pudding and seasonal vegetables*

BARON BIGOD, CASHEL BLUE, LANCASHIRE BOMB, RED ONION JAM, CARAWAY CRISPBREAD 12

SALTED CARAMEL CHOCOLATE TORTE, CREME FRAICHE, NIBBED COCOA BEANS 7

CHERRY & WHITE CHOCOLATE CHEESECAKE, CRANBERRY SORBET 7

NUTBOURNE WINDFALL APPLE TARTE TATIN, CORN HUSK ICE CREAM 7

\*\*this is our **#oneplanetplate** dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu



@THEBLACKLAMB\_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.